

Features of the Product



Better Feeling

- ① Separate operation of 2 tanks (RFA-426)
 - You can fry two different foods at the same time more conveniently using 2 tanks.
- ② Digital one-touch
 - Cooking temperature displayed in the control part helps you ignite and adjust temperature up and down.
- ③ Frying residues draining method
 - Rinnai fryer is designed to place frying residues left at the bottom of tank improving cooking quality and taste of your food.
- ④ Micro-computer automatic control system
 - If you set up the desired temperature for cooking, the oil temperature will be maintained stably under the control of temperature sensor.
- ⑤ Easy oil draining
 - You can drain oil easily by turning the knob for oil draining in the front side.
- ⑥ Frying basket (for sale separately) and frying basket hanger
 - Because frying basket can be hooked on frying basket hanger, you can try out oil for crackling.
- ⑦ Frying residue filtering paper
 - Frying residue filtering paper is included. You can filter out frying residues when draining.
- ⑧ Easy cleaning for fryer inside
 - It's designed to help you when you clean the inside of product. You can keep product clean all the time.

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Safety Warning

► You must have full knowledge of product before using it.

■ The following marks are made to be easily understood so that you can prevent any safety accident caused by misuse in advance and use the product more conveniently. Completely understand the following contents before read the manual.

! Danger	If this mark is neglected, the user may be dead or seriously injured.
! Warning	If this mark is neglected, the user may be seriously injured.
! Caution	If this mark is neglected, the user may be injured or damaged in property.

■ The following marks mean as follow:

 General Danger, Warning and Caution

 No Touch

 No Access

 Caution: Inflammable

 Must Do

 It should be grounded.

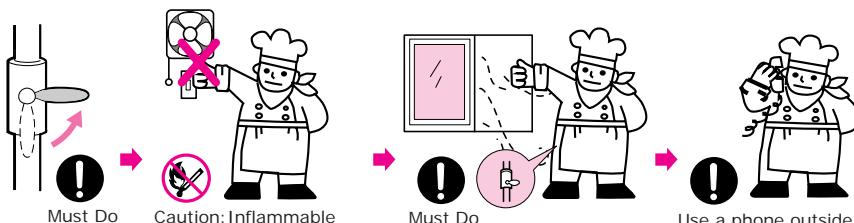
! Danger

■ If gas seems to leak, take action as follow:

Do not turn on the light. Do not switch on/off any electrical appliance and do not touch any electric plug. Do not use a telephone.

In this event, take action as follow:

- ① Stop using the product and close the middle valve.
- ② Open the window to ventilate.
- ③ Contact our service center by using a phone outside.



* The fuel gas contains mercaptan, so that you can feel that the gas leaks even where only 1/1000 of the gas exists in the air with specific smell (smell of rotten garlic or egg).

! Warning

■ Use the specified gas only.

- Make sure that you should use the gas as specified on the product nameplate.
- Otherwise, the gas may be incompletely combusted and cause you to be poisoned by carbon monoxide or to be burned by explosive ignition.

In addition, it may not be ignited.

- The product nameplate is on the right side of the product.
(If you don't know which gas you should use, contact our service center.)
- Make sure that the power voltage is the same as specified.
(This product is used at 220V/60Hz only.)
- Otherwise, the product will be damaged and cause firing and electric shock.
- In case of moving out, make sure that you should use the gas as specified on the nameplate.

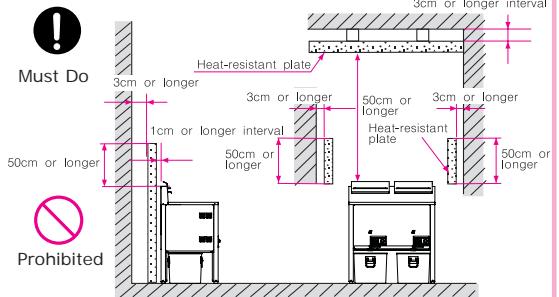
Combustion	Gas Type
Model	Gas Type
Gas Pressure	Use
Gas Consumption	Warranty Period Code
Power	Frequency



Must Do

■ When you install product, have a safe distance from combustible materials.

- If too close, it could cause fire. Also, when you attach a stainless plate to combustible walls, if you use for a long time, fire may break out due to the heat transmission. When you install a heat-resistant plate, leave an interval of 3cm.



■ Do not attach extraneous materials around product after installation.

- If you install selves too close to product, fire may break out.
- Check whether there is a fire alarm. If fire alarm is located within 100cm from product, fire alarm could mistakenly go off and gas supply could be cut off when you operate product.

* The heat-resistant plates should be manufactured and installed properly for the user's housing structure. Such heat-resistant plates should be purchased by the user.

* If you install other gas appliances around product, indirect heat from them may affect product operation. Avoid using other gas appliances at once.

* You must install exhaust hood over the top of product. Install product where it can provide good ventilation and exhaustion and where humidity is less.

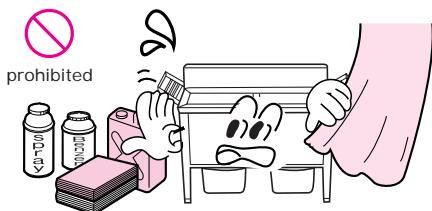
*About heat-resistant plate

Material	Thickness	Warning
Steel plate	0.5mm or more	Leave space more than 30mm or more. Protect from deformation.
Stainless steel plate	0.3mm or more	

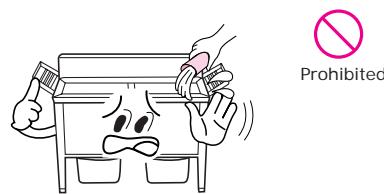
* Consult sales agent or installation facility about heat-resistant plate.

⚠ Warning

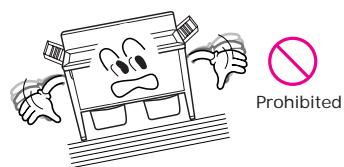
- Do not keep close materials which can be easily set on fire.
- Do not use ignitable gas such as spray.
- Do not keep close inflammables like curtains. Do not use ignitable gas such as spray, gasoline and benzene nearby.



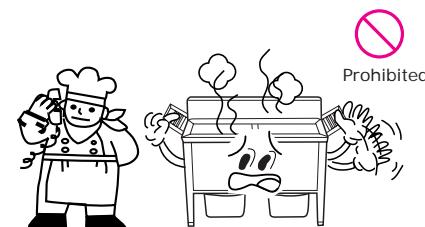
- Do not pour water into high temperature of oil.
- You could get burned if hot oil or water splashes on you. Make sure water not to go into hot oil.
- Do not use when water in one tank and oil in the other tank. You can get burned.



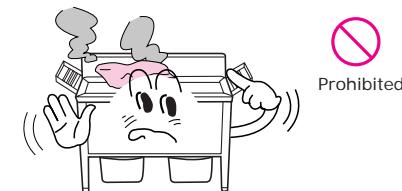
- The floor of Installation site must be even and stable.
- If you install product in unstable conditions and use, combustion could be abnormal or you could get injured.
- Do not use product in a moving car or ship, otherwise product would sway causing burn or fire.



- Do not go away while switch is on (outing, sleeping)
- If product is overheated, it could cause breakdown or fire. In particular, if you leave product alone while flame is on, fire may break out.

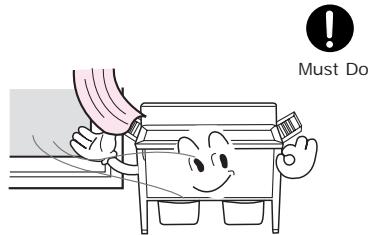


- Do not block exhaust port.
- Do not place a dish towel or pan etc on top of exhaust port.
- Do not hang frying basket on exhaust port. Fire could break out.



⚠ Warning

- Ventilate frequently while using.
- While using, ventilate the air by opening the window. Otherwise, you may be poisoned by carbon monoxide.



- The product must not be disassembled /repaired/modified by anyone other than our service engineers.
- Disassembly/repair/modification by any unqualified staff may influence on the product safety. If you think that the product has problems, see this manual or contact our service center.



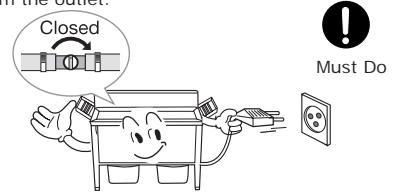
- Do not touch while product is operating or for some time after product is switched off.
- Keep product out of children's reach.
- While in use or after use, product's surface, surrounding and exhaust port are extremely hot. If you touch, you might get burned.
- There is a danger of burn or electric shock. Do not let children get closer.



- Do not install the product where water may splash.
- Splashed water may cause an electric shock and short circuit.



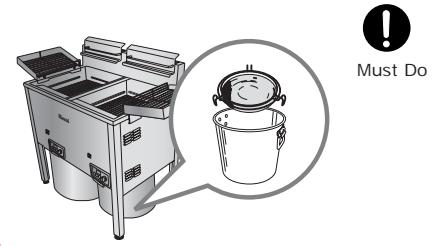
- Troubleshooting
- When an earthquake or fire occurs, or if you feel any abnormal combustion, abnormal sound, abnormal smell, immediately stop using the product and close the middle valve to ventilate, and then plug out the power cord from the outlet.



- When you drain waste oil, you need to drain it twice.
- If you drain all of waste oil at once, it would be hard to convey and remove. You must drain it twice.
- Before draining waste oil, you must wait until oil gets cold.



- Before you drain waste oil, make sure waste oil tank and waste oil filter are at the bottom of product.



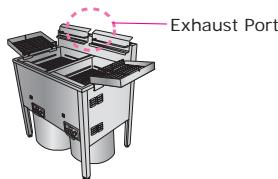
⚠ Warning

- After using, make sure flame is extinguished. When you go out or take a break, close intermediate valve.



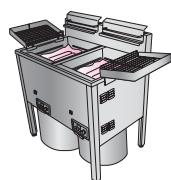
Must Do

- Do not let hands or face etc close to exhaust port.
- Do not let the handle of frying basket toward exhaust port..
- Hot air comes from exhaust port.
- You may get burned, or the handle may be deformed due to overheating.



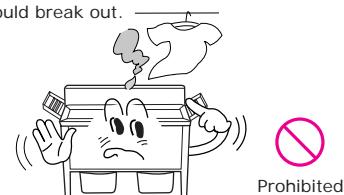
Prohibited

- Do not leave product alone while tank is filled with water or oil.
- If you leave oil for a long time, oil becomes oxidized. This will degrade cooking quality.
- If tank is filled with water for a long time, tank may have rust inside of it.



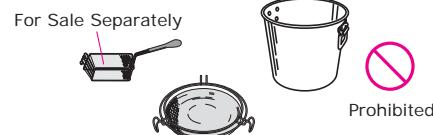
Prohibited

- Do not use the product other than cooking.
- Using the product to dry cloth, ignite other inflammable objects and etc may cause fire and product damage.
- Do not let anything get inside of exhaust port. Fire could break out.



Prohibited

- Do not use any separate supportive items.
- Do not use any supportive tools purchased in the market.
- Their shapes and capabilities do not fit for our product resulting in bad performance or product damage. You must use Rinnai's parts.



Prohibited

- Do not place materials on top of oil tank cover.
- Oil tank cover may be deformed damaging product and materials could fall into oil tank.



Must Do

⚠ Warning

- For gas connection and product installation, consult with a gas supply agency or installation agency.

- Gas connection or product installation by unqualified staff may cause product damage and fire. In this case, we do not take any responsibility.



Must Do

- Do not touch the product while using or for a certain period after using.
- While/after using, the product is very hot. If you touch it, you may be burned. Be careful not to get burned.



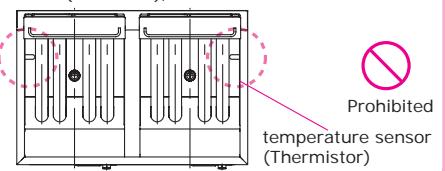
Prohibited

- Before ignite product, check whether tank is filled with water or oil.
- If you use product without water or oil in it, product will be overheated resulting in fire or discoloration.
- When you fry for a long time, oil volume may diminish and catch fire. You need to supply oil to make up for the loss.



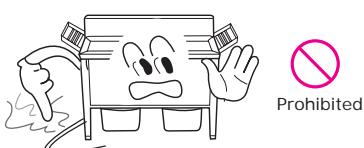
Must Do

- Be careful temperature sensor(Thermistor) will not be affected.
- When you take out oil tank mesh to clean oil tank inside, protect temperature sensor(Thermistor) from physical shock.
- If physical shock is given to temperature sensor(Thermistor), it could cause malfunction.



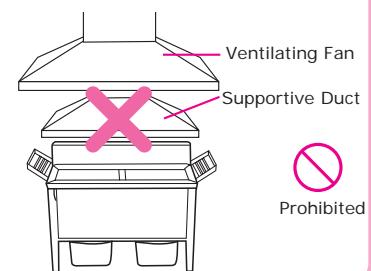
Prohibited
temperature sensor
(Thermistor)

- Do not have the gas hose and power cord pass on the top or at the bottom of the product.
- It may be fused by contacting the hot part, so that gas may leak and fire may occur.



Prohibited

- Do not attach supportive duct or ventilating fan to exhaust port.
- It could cause product breakdown or fire.



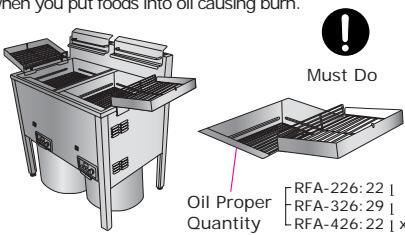
Prohibited

Warning

- Do not use any supportive tools or a big iron plate that may cover the whole exhaust port.
- It may be abnormally overheated by incomplete combustion causing fire, product damage or carbon monoxide poisoning.
- In this case, we do not take any responsibility to any product damage and accident.



- Adjust oil quantity corresponding to tank capacity.
- If you use too much oil, oil volume will be swollen by heat resulting in overflow or oil may splash on you when you put foods into oil causing burn.



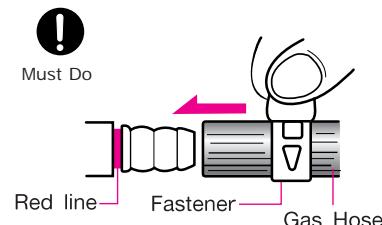
- Make sure connection between gas connector and gas hose is firm.
- Otherwise, gas may leak and cause a fire.

- Make sure of using the gas as specified on the nameplate.
(LP gas/City gas)

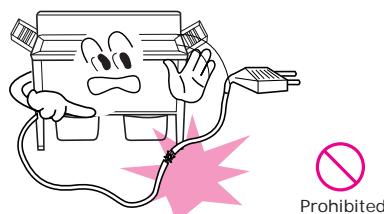
- The gas connection work should be carried out by a qualified gas supply agency or gas piping facility agency.

- Gas combustion related products should be certified of KS mark. Check their expiration dates too.

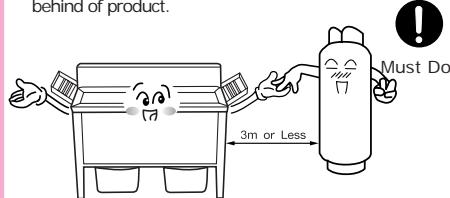
- When you connect gas hose, push it to the red line in gas connector and tighten using a fastener.



- Do not scratch/process/extend the power cord. Do not force it to be bent or bound.
- Otherwise, it may be broken causing fire and an electric shock.

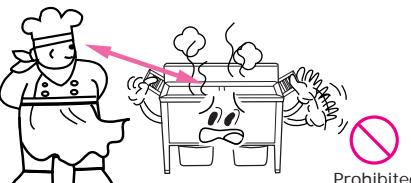


- Make gas pipe as short as possible.
- When you use LPG, make the distance from the product and gas containers as much as 3 meters or less. (Keep gas containers outdoors)
- Lay gas hose not to be touched over exhaust port behind of product.

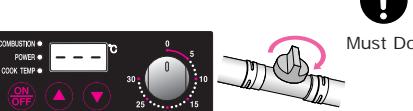


Warning

- Keep your face away from the burner or exhaust port while igniting. Do not look at combustion part under the bottom of product while igniting.
- You may be burned and injured by the heat of fire or explosion.



- After using, press "On/Off" button to stop operation.
- Fire extinguishes after pressing "ON/OFF" button. When you are not cooking, close valve.



- This product needs AC 220V power. It should be grounded.

- Any work for AC 220V power, power ground and cabling should be done in accordance with the relevant rules as follow:

Relevant Rule: Electric Facility Standard, Electric Appliance Using Method, Electric Work Law, Inner Wiring Rule and etc.

- Even at any place where 220V is used, the power consent should be grounded if it is not grounded at its side.

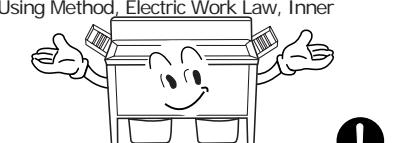
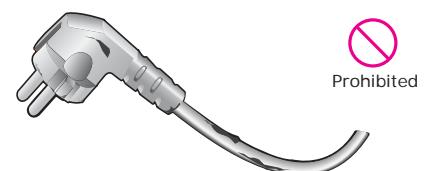
- If you boost electric power up to 220V in place where 110V is used, it must be grounded.

(Use the boosting transformer that consumes 1kW/h or more.)

- Do not repeatedly ignite the product. If the product has not been ignited and needs be ignited again, ignite it again after the live gas disappears. (3~4 seconds later).
- During the monsoon season or on a humid day, the product may not be well ignited due to the high humidity in the ignition part. If you repeatedly ignite the product in this case, some live gas may be accumulated around the product and may be exploded and fired.



- Do not use product when power cord is defective or power cord and metal part are loosed.
- It could cause an electric shock or a fire. Call for our after sales service agency.



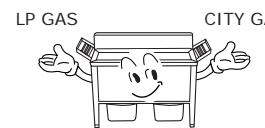
Must Do

Before using product

Before using product, you must check whether or not water or oil is in tank.

1. Use the specified gas only

When you use product for the first time, or just moved in, Make sure that you should use the gas as specified on the product nameplate.(LP gas/City gas)
(The product nameplate is on the right side of the product.)



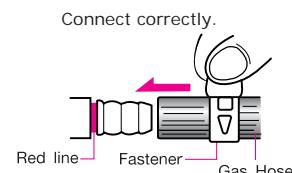
2. Check power cord connection

Make sure power cord is plugged in correctly.(AC 220V)
Do not touch power cord with wet hands.



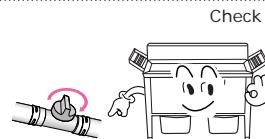
3. Check gas connector

- Connect standard gas hose by pushing it to the red line in gas connector and tighten using a fastener.
- Gas combustion related products should be certified of KS mark. Check their expiration dates too.



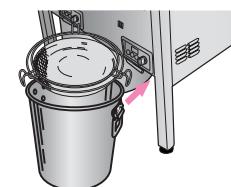
4. Check gas valve

Check if intermediate valve on the pipe to fryer is open.



5. Check the location of waste oil knob and waste oil tank

- Before put oil, make sure waste oil knob is screwed in.
- Place waste oil tank under the oil draining hole to catch waste oil from oil tank.
- When you use product for the first time, turn waste oil knob two or three times to deflate in waste oil pipe.



5. Keep inflammables away.

Do not keep inflammables nearby product. Do not hang out the wash around exhaust port. It may cause fire or breakdown.



Installation and caution

Directions for installation

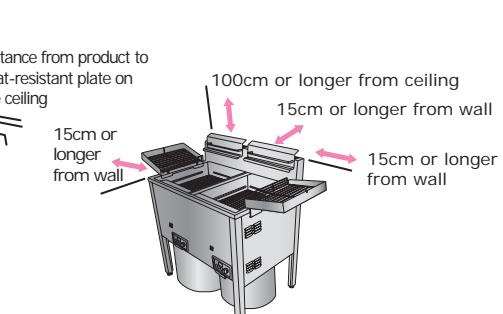
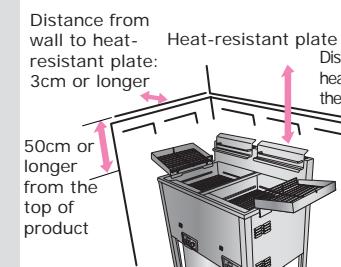
1 Have enough space between product and walls.



Must Do



Must Do



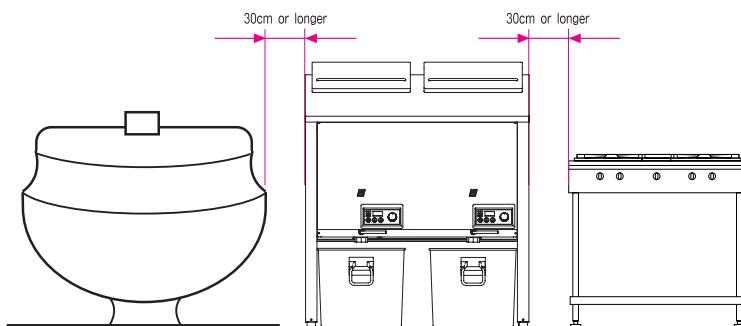
<When installing heat-resistant plate> <When installing without heat-resistant plate>

- There should be at least 100cm or longer gap from the inflammables such as ceiling and selves to the exhaust port.
- There should be 15cm or longer gap from the rear or side of product to inflammable walls.
- If hard to keep the gap of 15cm or longer from inflammable walls(100cm or longer from exhaust port to ceiling), a heat-resistant plate shall be installed as above.

2 Directions when installing around gas appliances.



Must Do



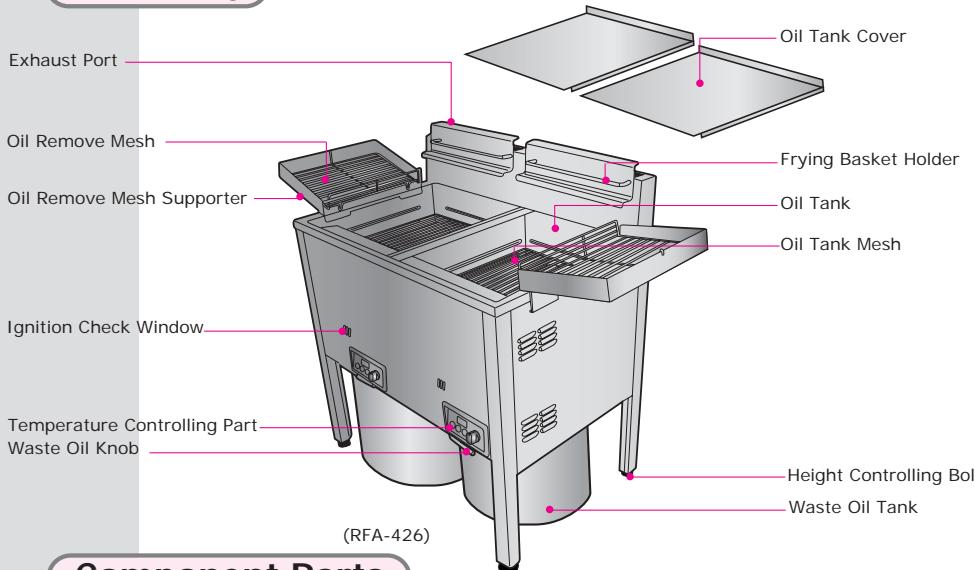
- Do not install other gas appliances around fryer.

If you have to install other gas appliances nearby, leave 30cm or longer space between gas appliances.

To prevent the breakdown of safety device, avoid using several gas appliances at the same time.

Name and Function of each Part

Main Body



Component Parts



How to use component parts appropriately

Checkout



Must Do

- Check whether the quantity of component parts is correct. (Refer to page 21 for the quantity of each component part.)
- Component parts are in the box at the top of product and tank inside.
- Remove tape, Styrofoam and papers etc. (Those are for protection during delivery)

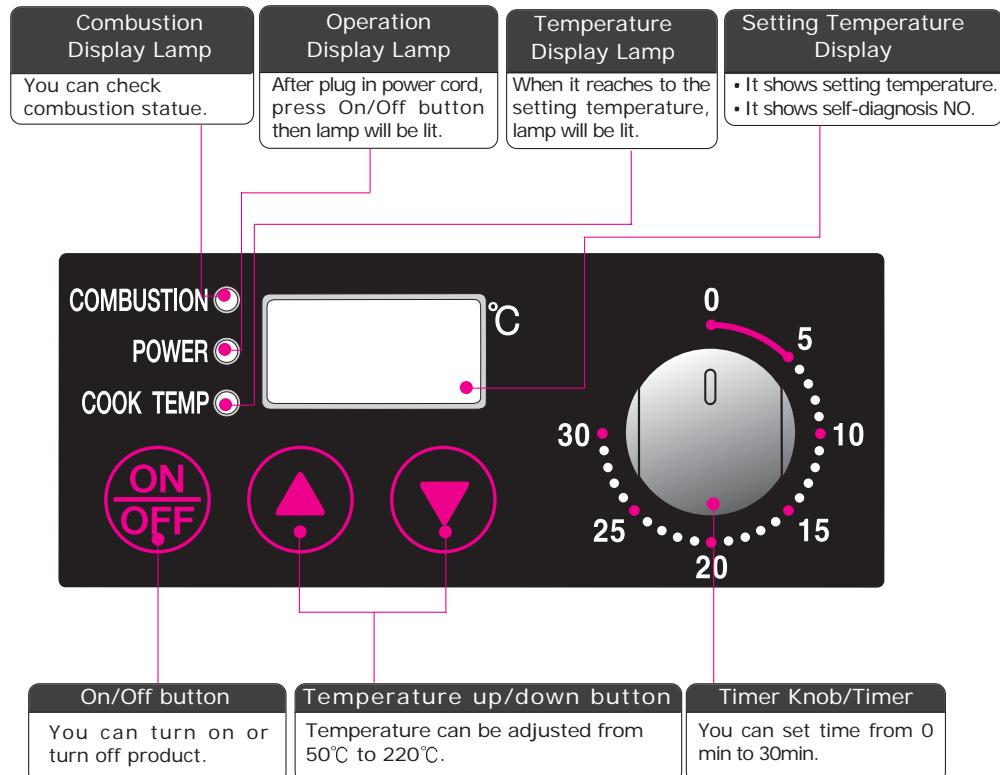
Reference

- If you want to purchase a component part separately...
- Contact any of our distributors or service centers nearby.

How to use properly

Display

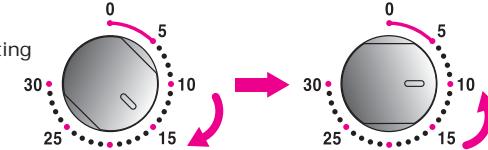
When you ignite for the first time, sometimes ignition fails due to the remaining air in the pipe. Repeat ignition until air completely vents itself.



How to use timer

- Turn timer knob clockwise to the location of time where is 5 minutes added to your desired setting time, then tune in the timer knob to your desired time position.

(For example)
10 minutes setting

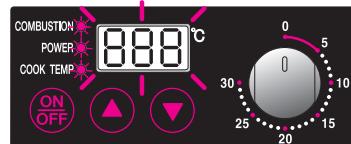


※ Timer is a just alarming function. It doesn't extinguish combustion.

How to operate

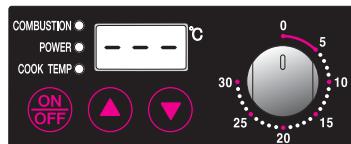
1 Plug In

- After plugging in power cord, temperature display, temperature lamp, combustion lamp and operation lamp will be lit twice.



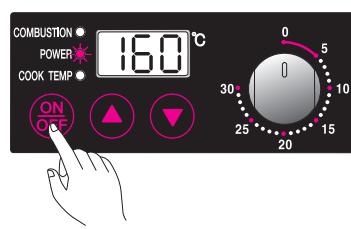
2 Early Preparation

- After blinking twice, temperature display will show “- - -”.



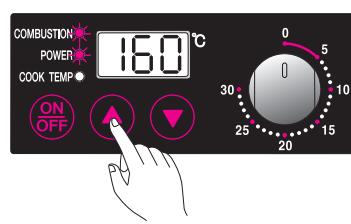
3 Pressing ON/OFF Button

- When you press “ON/OFF” button, it will show default temperature (160°C) of product.



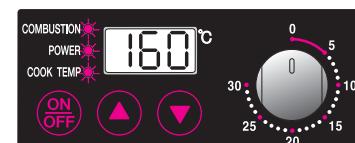
4 Adjust Cooking Temperature

- When you press temperature up and down button, figure in the display will go up and down by 1°C per press.
- When you press temperature up and down button for 3 seconds, figure in the display will change by 10°C.
- Set your desired temperature by pressing temperature up or down button.
- A few seconds later, combustion will start. (if you don't set temperature, combustion will begin at the default temperature (160°C).



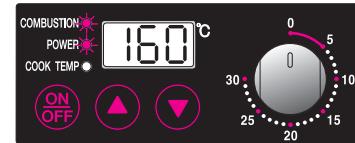
5 Putting Food Into Fryer

- When temperature reaches to the setting temperature, temperature lamp will be lit. Then put food into fryer.
- Lighting of temperature lamp means the temperature of oil in the tank reaches to the setting temperature.



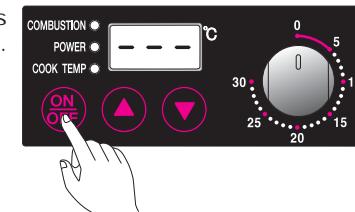
6 Automatic Temperature Maintaining System

- When the temperature of oil drops while cooking, (for example, when you put food into fryer), temperature lamp will be off and product will automatically start combustion to heat up oil to the setting temperature again. Check the lighting of combustion lamp. If you want to adjust setting temperature lower than current oil temperature after temperature has risen up. Cool down the oil in the tank and set up temperature again.



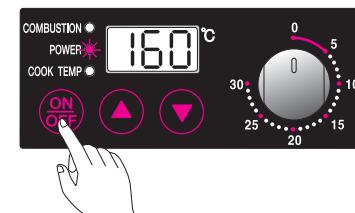
7 ON/OFF

- If you press ON/OFF button after cooking is done, temperature display will show “- - -”.



8 Pressing Restart Button

- If you need to cook again, press ON/OFF button. Then it will start combustion according to the last setting temperature.

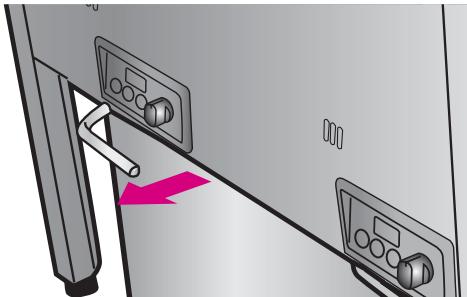


※When you don't cook for a long time, in order to prevent oil oxidation, stop operation or set temperature below 100°C.

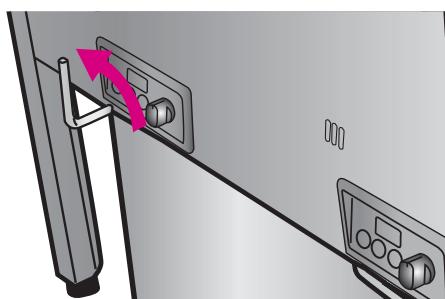
Maintenance

How to drain waste oil

1 Pull out waste oil draining knob forward softly.



2 Turn waste oil draining knob counterclockwise slowly.



3 At the completion of draining waste oil, close waste oil draining knob in the reverse order.

Warning

1. When draining waste oil, you're in danger of burning. You must drain waste oil after oil is cooled down.
2. Check waste oil tank or waste oil filter before draining waste oil.
3. During delivery of waste oil tank, you're in danger of burning. Drain waste oil twice.
4. When you use product for the first time, because valve is filled with air so that you may not be able to open valve. Before using product, repeat drain waste oil frequently.

Warning

- **Do not disassemble/repair/modify the product.**
Prohibited • The product must not be disassembled/repaired/modified by other than our service engineers. Otherwise, the relevant person may be injured by abnormal combustion or malfunction.
- **Do not spray water on the product.**
Prohibited • Do not spray water on the product including its top plate and etc. Otherwise, electric shock and fire may occur due to short circuit.
- **Wipe the product without using any inflammable substance such as thinner, benzene and etc.**
Prohibited • Such inflammable substances such as thinner and benzene may cause fire.
- **Wear gloves when cleaning product inside, exhaust port and exhaust guard for maintenance work.**
Must do • Otherwise, you may get scratch.

Caution

- **Maintenance work should be done with the middle valve closed wearing gloves.**
Must do • Otherwise, you may be injured: Electric Shock, Fire and scratch etc.
- **After maintenance work, make sure that there are no unnecessary items such as tools and etc inside the product. If there is some, remove it.**
• Otherwise, the product may be damaged; fire may occur; and you may be injured.

Daily Checkout!

- Isn't exhaust port clogged by any alien substance?
- Are the heat sensor hem of the safety device for automatic block of gas and/or the ignition plug contaminated with any alien substance?

Trouble Shooting

Read this section carefully for correct maintenance!

Warning

Maintain and clean the product wearing gloves.

1. Surface of the Product

- Wipe it well with a soft cloth.
- Wiping it with any metal or nylon brush may damage it.
- After cooking, wipe it with neutral detergent and dry it fully.

Usable	Unusable
Soft Cloth	Nylon Brush
Sponge Brush	Metal Brush
Neutral Detergent	Edible Oil Acidic/Aalkali Detergent
Abrasive	Thinner/Benzene

2. Front part of the Product

- If you wipe it with a metal brush, it will be damaged.
- If product is left alone for a long time after cooking, oil strain may be too sticky to be wiped out. Wipe the product right after using when it's cooled down.
- If too much contaminated, wipe the product using a dried towel with a neutral detergent, and then wipe it again using a dried cloth.
- Since control part is in the front part of product, void cleaning using water

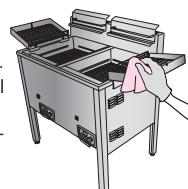


3. Tank Inside



Clean it wearing gloves.

- After cleaning, dry it completely. (Otherwise, it will get rust.)
- Do not wipe temperature sensor(Thermistor) with a metal brush etc. Clean it using a soft brush or cloth. Otherwise, product performance will deteriorate and shelf life will be shortened.
- Do not let oil tank mesh hit against temperature sensor part.
- Use a soft brush for cleaning the bottom of tank inside.



4. Component Parts



Clean it wearing gloves.

- When product is cooled down after cooking, wipe component parts such as oil removing mesh, oil tank mesh etc with a neutral detergent.
- Dry product fully after cleaning with neutral detergent.
- If they are left in water for a long time, they're apt to rust.



■ In case there is any problem in product, check the followings before apply for A/S.

Error NO.	Trouble	Action to be taken	Check Point
31	Abnormal Thermistor	• Turn on and off product by pressing "ON/OFF" button.	• Check whether Thermistor wire is taken off or disconnected.
11	Ignition Failure	• Press "ON/OFF" button again.	• Check if gas intermediate valve is open. • Check gas supply by turning on other gas appliances.
72	Fake Flame Detection	• Close gas intermediate valve and apply for A/S.	• Check P.C.B. unit
71	P.C.B. Unit Error	• Check electric-magnetic valve • P.C.B. unit circuit check • Apply for A/S	• Electric-magnetic valve control error
14	Overheated Oil Tank	• Check Bi-metal and Thermistor. Replace them if necessary. • Apply for A/S.(If Bi-metal is cut off due to overheating, power supply will stop. It resumes again when temperature drops. At that time, press "ON/OFF" button again.)	• Check oil is in or not. • Replace overheating sensors.(Bi-metal, Thermistor)

Appropriate Temperature for Cooking

Food	Temperature(°C)
Potato, Sweet Potato	160~180°C
Fish	180°C
Meat	180°C
Korokke(Croquette)	180~190°C
Frozen Steak	170~190°C
Donuts	180°C
Chicken	170~180°C

※ This table is a standard for appropriate cooking. But you can adjust cooking temperature as you see fit.

※ In general, used oil needs to be heated up at higher temperature and it may take longer for frying.

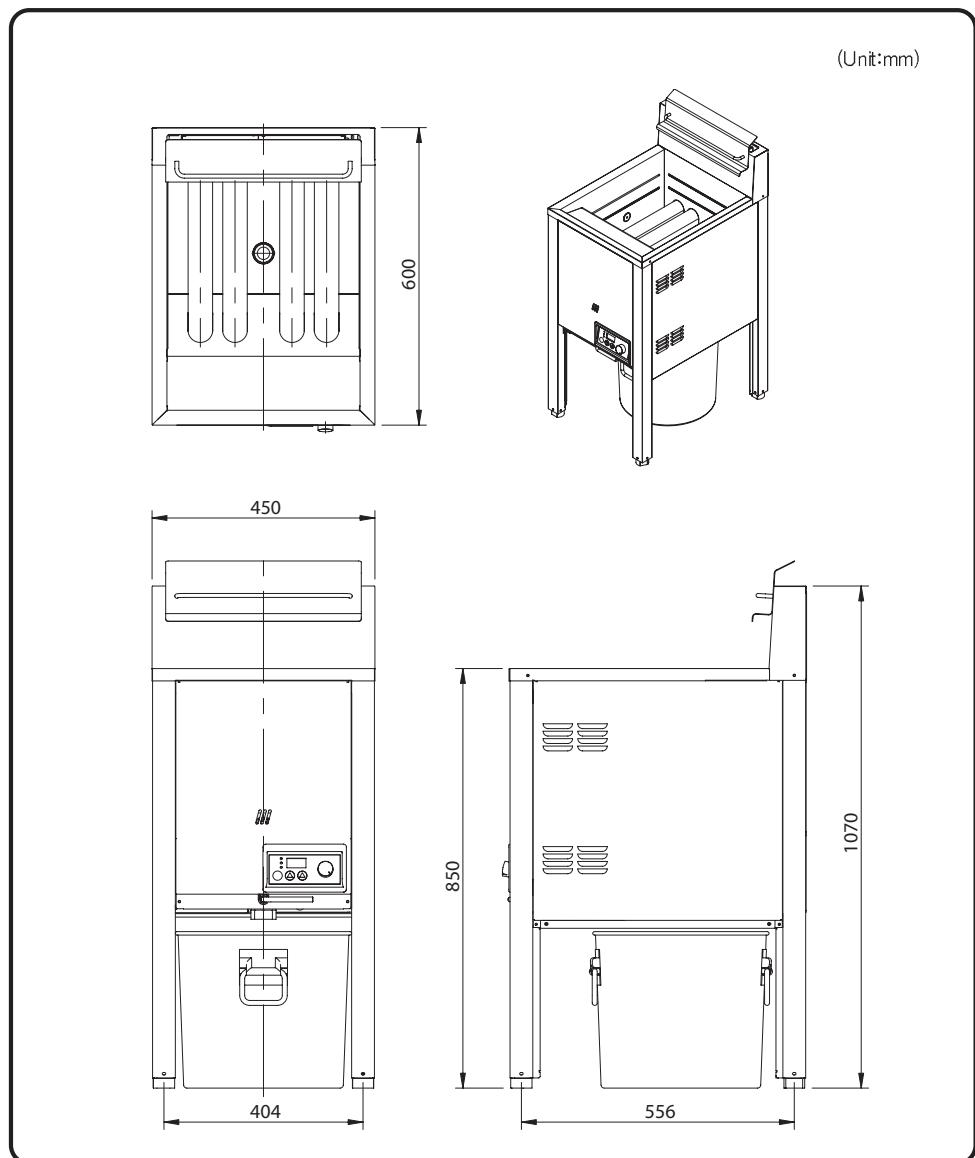
Product Specification

Section	Model	RFA - 226	RFA - 326	RFA - 426
Dimension	Width(mm)	450	600	900
	Depth(mm)	600	600	600
	Height(mm)	1070	1070	1070
Tank Capacity(ℓ)		22	29	22 × 2
Gas Consumption	LPG	18.0kW(1.29kg/h)	20.0kW(1.43kg/h)	31.8kW(2.28kg/h) Left: 16.3kW(1.17kg/h) Right: 16.3kW(1.17kg/h)
	Town Gas	18.0kW(15,500kcal/h)	20.0kW(17,200kcal/h)	31.8kW(27,350kcal/h) Left: 16.3kW(14,000kcal/h) Right: 16.3kW(14,000kcal/h)
Heating Velocity(time to reach 200°C)		Within 28 minutes		
Ignition Method		Direct Ignition		
Temperature Control Range(°C)		50 ~ 220		
Product Weight/Packing Weight(kg)		39/46	47/57	70/83
Gas Connection		Ø 9.5 mm		
Power		220V / 60Hz		
Power Consumption(W)		16	16	31
Safety Device		① Extinguishment Safety Device ② Overheating Prevention Device ③ Lightning Induction and Protection Device		
Component parts	①Oil tank Cover	1EA	1EA	1EA
	②Oil Tank Mesh	1EA	1EA	2EA
	③Oil Removing Mesh	1EA	1EA	2EA
	④Oil Removing Supporter	1EA	1EA	2EA
	⑤Waste Oil Tank	25 ℥ ×1EA	33 ℥ ×1EA	25 ℥ ×2EA

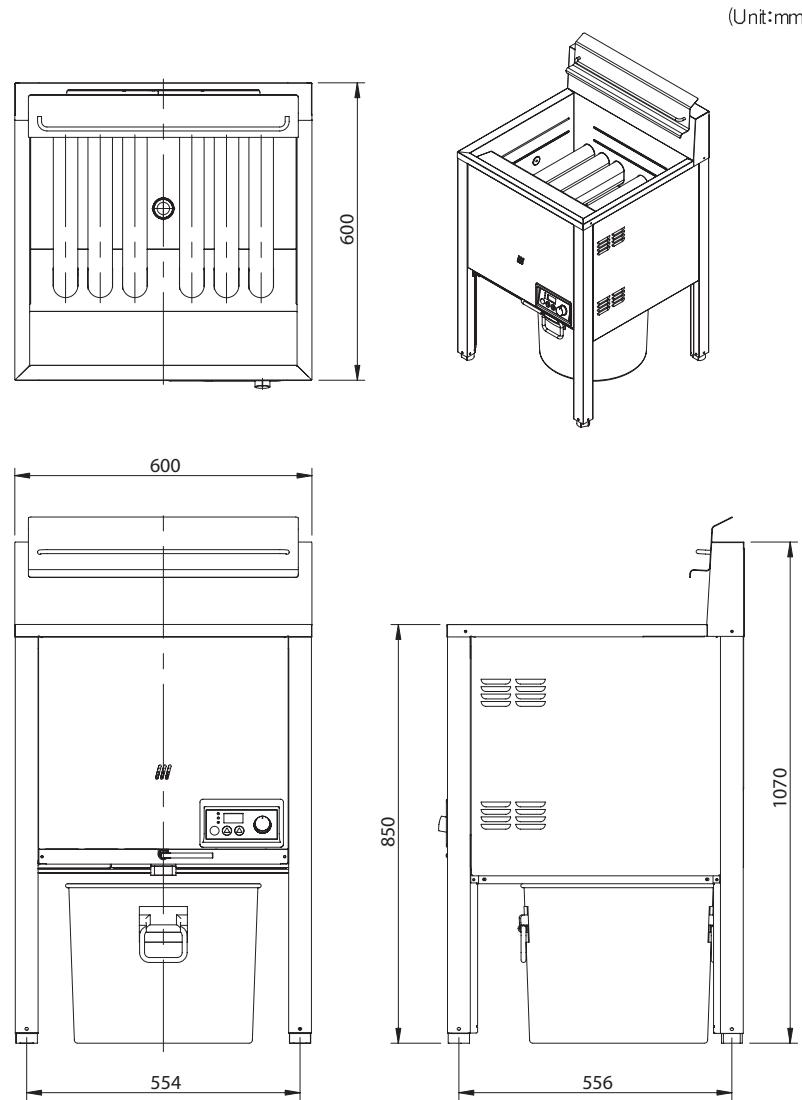
*The appearance and specification of product are subject to change in order to improve the quality without notification.

Dimension

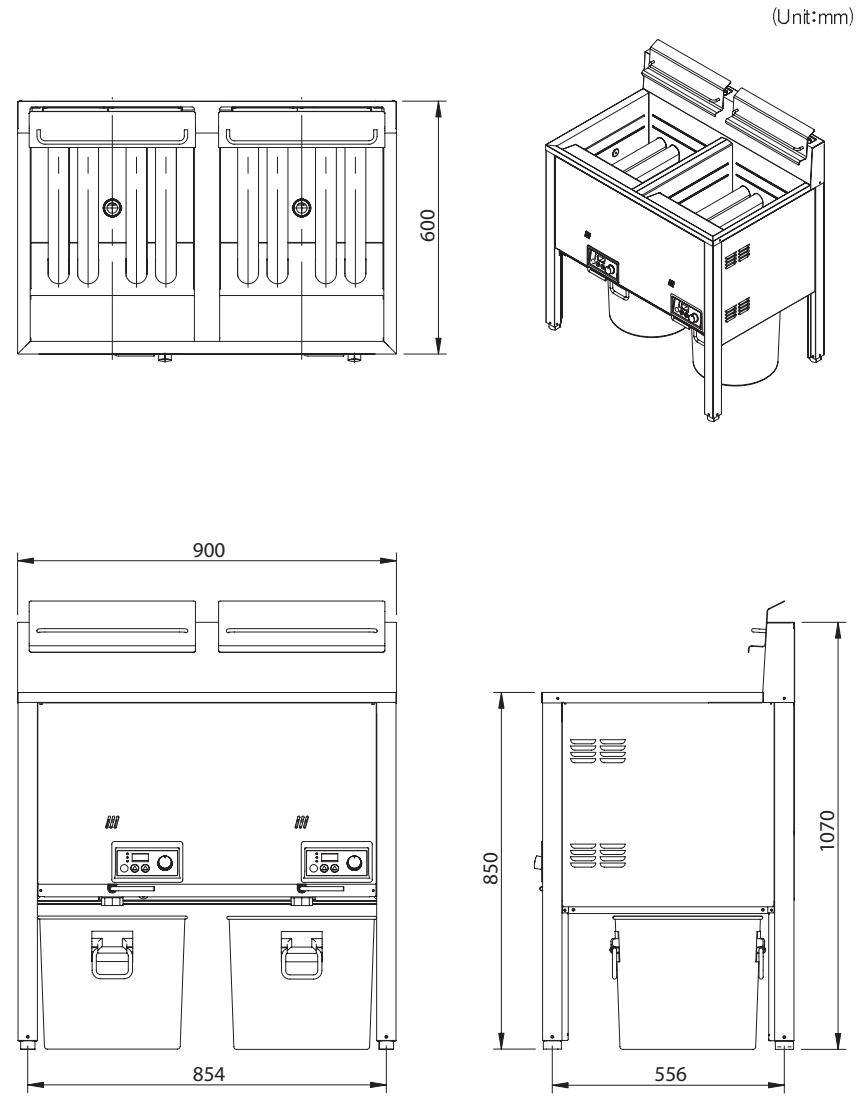
RFA-226



RFA-326



RFA-426



Memo

Memo

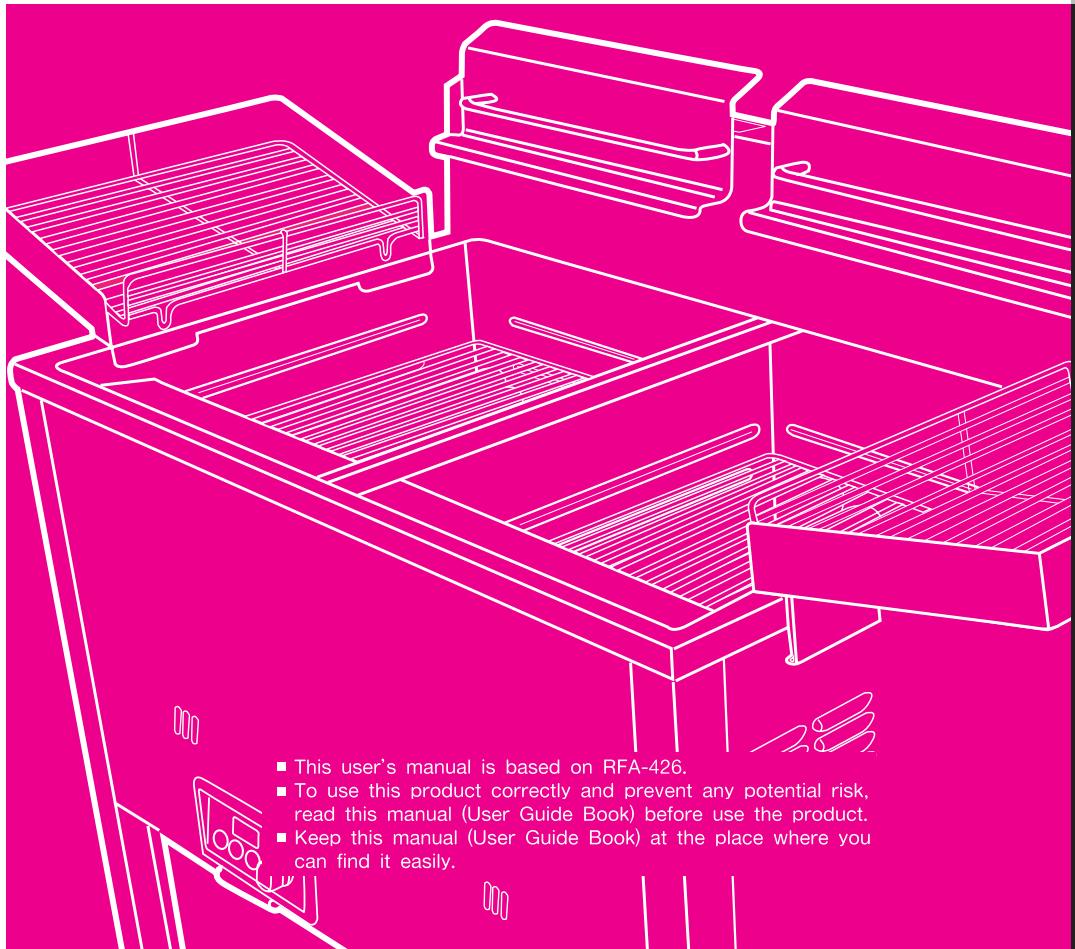
Rinnai
For the Generations to Come

GAS FRYER

RFA-226, RFA-326, RFA-426

Rinnai

ver. 080428



- This user's manual is based on RFA-426.
- To use this product correctly and prevent any potential risk, read this manual (User Guide Book) before use the product.
- Keep this manual (User Guide Book) at the place where you can find it easily.